

A3 are measured into viscosity glasses. 5 ml of a solution containing 250 mM calcium chloride is added to the 145 g pectin solution to give a final concentration of 8.3 mM calcium. With efficient stirring with a magnetic stirrer, 25 ml of an acetate buffer containing 1 M of acetate ions and a pH of 4.75, is added to the pectin solution to bring the pH to 4.2.--

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IN THE CLAIMS

Please amend claims 1, 3, 9, 11, 12, 16, 24, 25, 27, 40, 45-48, 50, 56, 83, 86-88, 90, 118, and 121 as follows (marked-up copy of these claims is provided in attached Appendix):

1. (Amended) An enzymatically blocked-deesterified pectin displaying pseudoplasticity and substantially no phase separation in aqueous solution comprising at least one polyvalent cation,

A4 wherein the enzymatically blocked-deesterified pectin has (1) a degree of esterification from about 45 to 62%, and (2) a calcium sensitivity greater than about 200 cP or a calcium fraction greater than 20; and

wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.05% to about 0.6%.

A5 3. (Amended) The enzymatically blocked-deesterified pectin of claim 2, wherein the polyvalent is selected from one of aluminum ions, iron ions, manganese ions, calcium ions, and magnesium ions.

~~11~~ (Amended) The enzymatically blocked-deesterified pectin of claim 1 having a degree of esterification from about 50 to 62%.

~~11~~ (Amended) The enzymatically blocked-deesterified pectin of claim ~~11~~ having a  $\Delta$  degree of esterification from about 5 to 25%.

~~12~~ (Amended) The enzymatically blocked-deesterified pectin of claim ~~12~~ having a  $\Delta$  degree of esterification from about 8 to 15%.

~~16~~ (Amended) The enzymatically blocked-deesterified pectin of claim ~~13~~ having degree of esterification from about 45 to 62% when the degree of esterification of the isolated high methoxyl pectin is from about 68 to 72%.

~~24~~ (Amended) The enzymatically blocked-deesterified pectin of claim ~~23~~ having degree of esterification from about 45 to 62% when the degree of esterification of the isolated high methoxyl pectin is from about 68 to 72%.

~~25~~ (Amended) A process for producing an enzymatically blocked-deesterified pectin which comprises treating at least one isolated high methoxyl pectin with at least one deesterifying enzyme, wherein the enzymatically blocked-deesterified pectin displays pseudoplasticity and substantially no phase separation in aqueous solution comprising at least one polyvalent cation,

A9 wherein the enzymatically blocked-deesterified pectin has (1) a degree of esterification from about 45 to 62%, and (2) a calcium sensitivity greater than about 200 cP or a calcium fraction greater than 20; and

wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.05% to about 0.6%.

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A10 <sup>31</sup>  
~~27~~ (Amended) The process for producing an enzymatically blocked-deesterified pectin of claim <sup>30</sup>~~26~~, wherein the polyvalent is selected from one of aluminum ions, iron ions, manganese ions, calcium ions, and magnesium ions.

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A11 <sup>46</sup>  
~~40~~ (Amended) The process for producing an enzymatically blocked-deesterified pectin of claim <sup>29</sup>~~25~~, wherein if the degree of esterification of the isolated high methoxyl pectin is from about 68 to 72%, the degree of esterification of the enzymatically blocked-deesterified pectin is from about 45 to 62%.

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A12 <sup>57</sup>  
~~45~~ (Amended) The process for producing an enzymatically blocked-deesterified pectin of claim <sup>50</sup>~~44~~, wherein the enzymatically blocked-deesterified pectin has a  $\Delta$  degree of esterification from about 5 to 25%.

<sup>52</sup>  
~~46~~ (Amended) The process for producing an enzymatically blocked-deesterified pectin of claim <sup>51</sup>~~45~~, wherein the enzymatically blocked-deesterified pectin has a  $\Delta$  degree of esterification from about 8 to 15%.

<sup>53</sup>  
~~47~~ (Amended) The process for producing an enzymatically blocked-deesterified pectin of claim <sup>52</sup>~~46~~, wherein the enzymatically blocked-deesterified pectin has a degree of esterification from about 50 to 62%.

A12 <sup>56</sup>  
~~48~~ (Amended) A process for suspending insoluble components in an acidic liquid system which comprises adding enzymatically blocked-deesterified pectin that has been deesterified with enzyme to acidic liquid system, wherein the enzymatically blocked-deesterified pectin displays pseudoplasticity and substantially no phase separation in aqueous solution comprising at least one polyvalent cation,

wherein the enzymatically blocked-deesterified pectin has (1) a degree of esterification from about 45 to 62%, and (2) a calcium sensitivity greater than about 200 cP or a calcium fraction greater than 20; and

wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.05% to about 0.60%.

A13 <sup>58</sup>  
~~50~~ (Amended) The process of claim <sup>57</sup>~~49~~, wherein the polyvalent is selected from one of aluminum ions, iron ions, manganese ions, calcium ions, and magnesium ions.

<sup>66</sup>  
~~56~~ (Amended)

<sup>56</sup>  
~~48~~ wherein the enzymatically blocked-

A14 deesterified pectin has a  $\Delta$  degree of esterification from about 5 to 25%.

<sup>93</sup>  
~~83~~ (Amended)

<sup>56</sup>  
~~48~~ wherein the enzymatically blocked-

A15 deesterified pectin has a  $\Delta$  degree of esterification from about 5 to 25%.

<sup>96</sup>  
~~86~~ (Amended)

<sup>56</sup>  
~~48~~ wherein the enzymatically blocked-

deesterified pectin has a degree of esterification from about 50 to 62%.

<sup>97</sup>  
~~87~~ (Amended)

<sup>96</sup>  
~~86~~ wherein the enzymatically blocked-

deesterified pectin has a degree of esterification from about 55 to 59%.

<sup>100</sup>  
~~88~~ (Amended)

A16 A stabilized acidic liquid system comprising (a) at least one enzymatically blocked-deesterified pectin that displays pseudoplasticity and substantially no phase separation in aqueous solution comprising at least one polyvalent cation; and (b) at least one acidic liquid solution,

wherein the enzymatically blocked-deesterified pectin has (1) a degree of esterification from about 45 to 62%, and (2) a calcium sensitivity greater than about 200 cP or a calcium fraction greater than 20; and

wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.05% to about 0.6%.

<sup>100</sup>  
~~90~~ (Amended)

<sup>101</sup>  
The stabilized acidic liquid system of claim ~~89~~, wherein the polyvalent

A17 is selected from one of aluminum ions, iron ions, manganese ions, calcium ions, and magnesium ions.

<sup>132</sup>  
~~118~~ (Amended)

<sup>100</sup>  
The stabilized acidic liquid system of claim ~~88~~, wherein the

A18 enzymatically blocked-deesterified pectin has a  $\Delta$  degree of esterification from about 5 to 25%.

<sup>135</sup>  
~~121~~ (Amended)

<sup>100</sup>  
The stabilized acidic liquid system of claim ~~88~~, wherein the

A19 enzymatically blocked-deesterified pectin has a degree of esterification from about 50 to 62%.

[ Please add claims 122 to 137 as follows:

<sup>27</sup>  
--~~122~~

The enzymatically blocked-deesterified pectin of claim 1, wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.1% to about 0.3%.

<sup>28</sup>  
--~~123~~

A20 The enzymatically blocked-deesterified pectin of claim 1, wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.15% to about 0.35%.

<sup>6</sup>  
--~~124~~

The enzymatically blocked-deesterified pectin of claim 4, wherein the calcium ions react with the enzymatically blocked-deesterified pectin forming a gel network of stable viscosity.--

<sup>7</sup>  
~~--125--~~ The enzymatically blocked-deesterified pectin of claim ~~124~~<sup>6</sup>, wherein the weight ratio of the calcium ions to the enzymatically blocked-deesterified pectin is from about 0.001 to about 10.

<sup>54</sup>  
~~--126--~~ The process for producing an enzymatically blocked-deesterified pectin of claim ~~25~~<sup>29</sup>, wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.1% to about 0.3%.

<sup>55</sup>  
~~--127--~~ The process for producing an enzymatically blocked-deesterified pectin of claim ~~25~~<sup>29</sup>, wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.15% to about 0.35%.

A20  
<sup>34</sup>  
~~--128--~~ The process for producing an enzymatically blocked-deesterified pectin of claim ~~28~~<sup>32</sup>, wherein the calcium ions react with the enzymatically blocked-deesterified pectin forming a gel network of stable viscosity.--

<sup>35</sup>  
~~--129--~~ The process for producing an enzymatically blocked-deesterified pectin of claim ~~128~~<sup>34</sup>, wherein the weight ratio of the calcium ions to the enzymatically blocked-deesterified pectin is from about 0.001 to about 10.

<sup>98</sup>  
~~--130--~~ The process claim ~~48~~<sup>56</sup>, wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.1% to about 0.3%.

<sup>99</sup>  
~~--131--~~ <sup>56</sup> The process claim ~~48~~ <sup>51</sup>, wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.15% to about 0.35%.

<sup>61</sup>  
~~--132--~~ <sup>59</sup> The process of claim ~~51~~ <sup>61</sup>, wherein the calcium ions react with the enzymatically blocked-deesterified pectin forming a gel network of stable viscosity.--

<sup>62</sup>  
~~--133--~~ <sup>61</sup> The process of claim ~~132~~ <sup>61</sup>, wherein the weight ratio of the calcium ions to the enzymatically blocked-deesterified pectin is from about 0.001 to about 10.

A20 <sup>136</sup>  
~~--134--~~ <sup>100</sup> The stabilized acidic liquid system of claim ~~88~~ <sup>100</sup>, wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.1% to about 0.3%.

<sup>137</sup>  
~~--135--~~ <sup>100</sup> The stabilized acidic liquid system of claim ~~88~~ <sup>100</sup>, wherein the amount of the enzymatically blocked-deesterified pectin in the aqueous solution is from about 0.15% to about 0.35%.

<sup>105</sup>  
~~--136--~~ <sup>103</sup> The stabilized acidic liquid system of claim ~~91~~ <sup>103</sup>, wherein the calcium ions react with the enzymatically blocked-deesterified pectin forming a gel network of stable viscosity.--